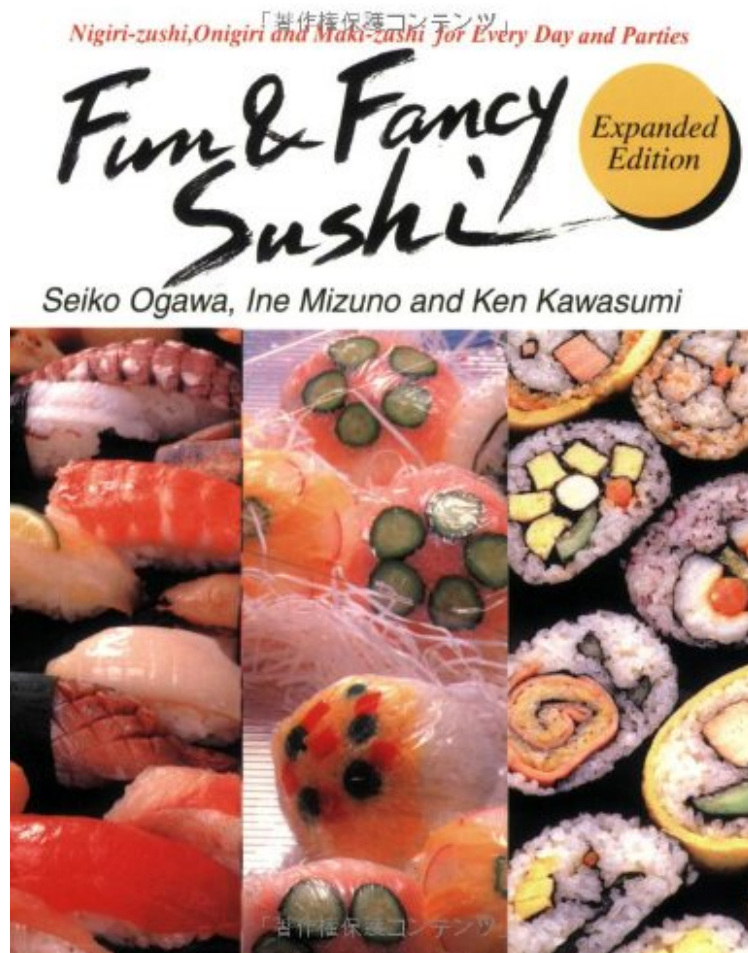


# Fun and Fancy Sushi: Nigiri-zushi, Onigiri and Maki-zushi for Every Day and Parties

Seiko Ogawa, Ine Mizuno, Ken Kawasumi  
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**Seiko Ogawa, Ine Mizuno, Ken Kawasumi : Fun and Fancy Sushi: Nigiri-zushi, Onigiri and Maki-zushi for Every Day and Parties** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fun and Fancy Sushi: Nigiri-zushi, Onigiri and Maki-zushi for Every Day and Parties:

3 of 3 people found the following review helpful. A wonderful colorful cookbook By R. Kwong I got this cookbook for my girlfriend and myself since we are into making sushi and onigiri. It has a great number for variations on the later, with some very very cool sushi rolls. Wanna do a panda face? A flower? They have some very detailed pictures (verbal instructions just don't work) as to how you fold each set of ingredients into forming the "picture" in the rolls. A great book for inspiring "roll-your-own-sushi-night". A great buy, and I actually got a second book shortly after for my girlfriend to give to one of her friends whom also loves to make rice balls and sushi. 0 of 0 people found the following review helpful. good pics By Jorge L. Dionicio it is nice book for who wants to know more the nigiri or sashimi

stylebut it shows you just the basics9 of 9 people found the following review helpful. Easy to understand and a sushi book worth owning!By Dennis A. AmithThere are many sushi preparation books in the market and there are simple books that are effective in detailing the steps and preparations specifically for the beginner and then there are some that may have good photography of the sushi but not really beginner-friendly steps on preparation.So, I was definitely willing to see how "FUN FANCY SUSHI" compares to other sushi books. With Seiko Ogawa, Ine Mizuno and 2-time winner of the "All Japan Professional Sushi Contest" (courtesy of TV Tokyo), was definitely interested to see how the three would prepare their book.The book is broken down to the following chapters and in those chapters a good number of recipes of different types of sushi. 1. NEW WAVES OF ONIGIRI (RICE BALLS): Make Onigiri more appetizing - Canape style Onigiri, Substantial rice and side dish (Side-dish Onigiri) and variations with Tempura 2. TRADITIONAL ONIGIRI: Rice mixed with a variety of ingredients, Accompaniments to Onigiri for Lunch Boxes 3. NIGIRI-ZUSHI (Squeezed Sushi): How to make Nigiri-zushi, Gunkan-Maki (Battleship Wrap), Variations of Nigiri-Zushi, Mini-nigiri and Animal-Nigiri 4. FANCY ONIGIRI: Four variations of Inari-Zushi 5. COOKED ONIGIRI: Toasting, Deep-Frying, Steaming, Boiling 6. FANCY MAKI ZUSHI: Basic fancy Maki-Zushi, Fancy Maki-Zushi Calendar 7. ONIGIRI STORIES - History of sushi, nutritional value and moreRight off the bat, this book definitely has a good presentation with its overall layout and introducing the various types of sushi. Many don't have all the pictures, nor do they go into detail. As you can see from the image above on "Canape-style Onigiri", the writers not only feature the pictures of the Onigiri but also showcase what is inside it and overall method of preparing the different types of Onigiri.It's very important to sushi preparation book where you can see the visuals of the sushi. Not paired with other sushi but separately and also showing you what is inside and giving you a clear idea of what you may want to make.So, that's one positive about this book that it's detailed by showcasing the various types of sushi.The next positive that I give to this book is in the actual recipe and preparation. Like most cookbooks, you get the step-by-step instructions but "FUN FANCY SUSHI" also displays the actual preparation while things are getting mixed, cooking in a pan, etc. These photos are a nice touch to the full color photos of the sushi that is presented.For example, the chapter on tempura. The writers showcase a basic onigiri with tempura but then show a picture of the prawns and salt being sprinkled. Then beating the egg with cold water and flour and then dry patting the prawn and putting it into the pan and then making a rice ball. These are not just copies of text, there is an accompanied photograph and this is very important for the beginner.One chapter even goes as far as showing how to make rice, washing out the rice and when it's ready. So, that's what I mean by user-friendly. Really simple steps that the beginners need to know and fortunately, the writers include that. Many sushi cookbooks don't go that far into detail on the basics but this is another positive for this sushi preparation book.Another chapter is "nigiri-zushi", this is the type of sushi that you would most likely find at a restaurant (pre-prepared). This book shows step-by-step with the actual hands of how much rice is in a hand and then how the fingers are used to flatten the prawn or shellfish right on top of the rice. Again, very simple!And for maki-zushi fans (rolled up sushi), the same goes with this chapter on pictures showing how each step is made."FUN FANCY SUSHI" is actually a very well-done sushi preparation book and targeted towards beginners and intermediate sushi makers. The step-by-step photography and it's simple communication towards the beginner is what makes this book shine.Not only does the book go into basic sushi but a few delicious and advance style of sushi as well but again, the instructions are concise, straightforward and beginners will be able to understand it. Again, there are photos with each step to help the beginner along the way.As a person who owns a few sushi cookbooks, "FUN FANCY SUSHI" is probably the best sushi preparation book I have seen targeted towards the beginner. I've spent money on quite a few sushi books that don't have photos for it's step-by-step instructions. Just the usual high-res photo of the end product and how it should look like and next to it, a verbose instruction that sometimes goes over my head.So, I was definitely pleased with this book. A lot of positives reasons to buy this book for anyone interested in making sushi and many different types of sushi as well. Highly recommended!

Sushi has entered the mainstream of American dining. It's available just about everywhere--at upscale Japanese restaurants, fast food counters, delis, even supermarkets. It's the hors d'oeuvre to serve at parties and receptions, and a quick, satisfying lunch to bring back to the office on a busy work day. The more that people enjoy sushi when they dine out, the more they want to learn to make it themselves and serve it at home. With easy-to-follow instructions and full-color photos, Fun Fancy Sushi, Expanded Edition, is the perfect introduction for beginners and a source of innovative ideas for more experienced sushi chefs. The book consists primarily of one of JPT's most popular titles, Fun Fancy Sushi, with the addition of a section on nigiri-zushi (squeezed sushi) from another classic, Sushi for Parties. Fun Fancy Sushi, Expanded Edition explains such basics as rice preparation and shaping, then goes on to cover the various types and shapes of onigiri (rice balls), as well as the myriad ingredients and garnishes that can be added, including fish, shellfish, chicken, vegetables and even fruit. Colorful photos and clear explanations show ingredients and equipment as well as help readers master techniques such as rolling with a bamboo mat and cutting rolls and imaginative shapes. The book also illustrates how to plate and present the finished pieces. Sidebars include: A Simple Way to Make a Rice Ball and Various Simple Tools, Folk Customs of Onigiri, The Nutritional Value of Rice, and Packing of Onigiri for on-the-go eating. There's also a basic recipe for dashi stock, which is essential to Japanese

cooking. From the simplest rice ball with a dab of salmon roe, to exquisite creations for parties, like maki-zushi with tulip, butterfly, and panda bear designs, here is everything a home cook needs to make fun and fancy sushi for everyday dining or special occasions.

About the AuthorA graduate of Kagawa Nutrition University, Seiko Ogawa continues to adapt her cooking style to the times. She writes for magazines and is actively involved in the world of advertising. Ine Mizuno is well respected in culinary circles for her innovative fancy rolled sushi. Ken Kawasumi began his apprenticeship at the age of 16 at famous sushi bars in Japan and is known for his technique and originality. He was a two-time champion in the All Japan Professional Sushi Contest sponsored by TV Tokyo and also won a bronze medal at the All Japan Sushi Technique Contest sponsored by the Japan Sushi Association. He now runs a sushi bar call Kawasumi's and teaches at various schools.